

FATS, OIL AND GREASE (FOG) CONTROL PROGRAM

Summary of Industrial Waste Control Ordinance

- * All food service establishments that discharge waste FOG will be required to obtain an industrial wastewater permit. A one-time \$356 application fee and annual \$244 inspection fees will be applied.
- * All food service establishments will be required to use best management practices (BMPs) to reduce waste FOG discharged to the sewer system.
- * Any food service establishment that is known to cause waste FOG related spills or fails to implement BMPs will be required to install a grease interceptor.
- * All new construction of food service establishments must include installation of a grease interceptor.
- * All existing food service establishments planning a remodel valued at \$100,000 or more will be required to include installation of a grease interceptor.
- * All existing and new food service establishments must remove any garbage grinder.
- * Exemptions, conditional waivers, or variances will be available to food service establishments, which do not generate waste FOG or cannot install a grease interceptor due to space or sewer slope limitations.



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Fats, Oil & Grease Control Program
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